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Steering Committee on Trade Capacity and Standards

Working Party on Agricultural Quality Standards

**Specialized Section on Standardization
of Dry and Dried Produce**

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Item 6 of the provisional agenda

Development of new standards: Whole dried rosehip

Proposed draft standard for whole dried rosehip

**Submitted by the Central Asian Working Group to Promote Exports of
Agricultural Produce**

Summary

At its 2023 session, the Specialized Section agreed to develop a draft standard on whole dried rosehip as proposed by the Central Asian Working Group to Promote Exports of Agricultural Produce (CAWG).

The Specialized Section is invited to review the draft standard for whole dried rosehip developed by the CAWG.



I. Definition of produce

This standard applies to whole dried rosehip of varieties (cultivars) grown from *Rosaceae Juss Rosa* L, intended for direct consumption or for food when intended to be mixed with other products for direct consumption without further processing. This standard does not apply to dried rosehip that are processed by salting, sugaring, flavouring, or roasting or for industrial processing.

II. Provisions concerning quality

The purpose of the standard is to define the quality requirements of whole dried rosehip after preparation and packaging.

However, if applied at stages following export or dispatch, the holder/seller shall be responsible for observing the requirements of the standard. The holder/seller of products may not display such products or offer them for sale, or deliver or market them in any manner other than in conformity with this standard.

A. Minimum requirements¹

In all classes, subject to the special provisions for each class and the tolerances allowed, the whole dried rosehip must display the following characteristics observed by the naked eye or corrected 20/20 vision² when appropriate:

- intact; however, slight superficial damage is not considered as a defect
- sound; produce affected by rotting or deterioration such as to make it unfit for human consumption is excluded
- clean, practically free of any visible foreign matter
- sufficiently developed
- free from living pests whatever their stage of development
- free from damage caused by pests, including the presence of dead insects and/or mites, their debris or excreta
- calyx and stalks no more than 1 cm long
- free from blemishes, sunburn, areas of discolouration or spread stains in pronounced contrast with the rest of the produce affecting in aggregate no more than 20 per cent of the surface of the produce
- free from mould filaments visible to the naked eye
- free of fermentation
- free of abnormal external moisture
- free of foreign smell and/or taste.

The condition of the whole dried rosehip must be such as to enable them:

- to withstand transportation and handling
- to arrive in satisfactory condition at the place of destination.

¹ Definitions of terms and defects are listed in Annex III of the Standard Layout – Recommended terms and definitions of defects for standards of dry (inshell nuts and nut kernels) and dried produce <https://unece.org/trade/wp7/DDP-Standards>.

² Loupe, binocular or other magnifying equipment should not be used when assessing defects.

B. Moisture content³

The whole dried rosehip shall have a moisture content:

- not exceeding 15 per cent
- above 15 per cent and not exceeding 25 per cent for whole dried rosehip should be labelled as high moisture or equivalent denomination.

The whole dried rosehip may be treated with preservatives or preserved by other means (e.g. pasteurization).

C. Classification

In accordance with the defects allowed in section “IV. Provisions concerning tolerances”, whole dried rosehip are classified into the following classes:

“Extra” Class, Class I and Class II.

The defects allowed must not affect the general appearance of the produce as regards quality, keeping quality and presentation in the package.

III. Provisions concerning sizing

Sizing is optional. Size is determined by one of the following:

- screening, i.e. minimum diameter (mm). The minimum diameter is 0.6 mm of the maximum cross-section.
- count, i.e. the number units/pieces per 100 grams.

IV. Provisions concerning tolerances

At all marketing stages, tolerances in respect of quality and size shall be allowed in each lot for produce not satisfying the minimum requirements of the class indicated.

<i>Defects allowed</i>	<i>Tolerances allowed, percentage of defective produce, by number or weight</i>		
	<i>“Extra”</i>	<i>Class I</i>	<i>Class II</i>
(a) Tolerances for produce not satisfying the minimum requirements	6	10	15
of which no more than:			
Not sufficiently developed (optional)	2	5	8
Mouldy	2	3	4
Fermented or damaged by pests, rotten or deteriorated	3	4	5
Living pests	0	0	0
(b) Size tolerances (if sized)			
For produce not conforming to the size indicated, in total	10	10	10
(c) Tolerances for other defects			

³ The moisture content is determined by Method 1 and/or 2 in Annex II of the Standard Layout for UNECE Standards on Dry and Dried Produce. The laboratory reference method shall be used in cases of dispute.

<i>Defects allowed</i>	<i>Tolerances allowed, percentage of defective produce, by number or weight</i>		
	<i>“Extra”</i>	<i>Class I</i>	<i>Class II</i>
Extraneous matter (of organic origin) such as loose shells, shell fragments, fragments of hull, leaves, dust (by weight)	0.25	0.25	0.25
Foreign matter (of inorganic origin) such as stones, metal, and glass (by weight)	0.25	0.25	0.25
Dried rosehip belonging to varieties or commercial types other than that indicated	10	10	10

V. Provisions concerning presentation

A. Uniformity

The contents of each package⁴ must be uniform and contain only whole dried rosehip of the same origin, quality, style, size (if sized) variety or commercial type (if indicated), crop year (if indicated).

For “Extra” Class and Class I, the produce must be of the same variety and/or commercial type.

The visible part of the contents of the package must be representative of its entire contents.

B. Packaging

Whole dried rosehip must be packed in such a way as to protect the produce properly.

The materials used inside the package must be clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications, is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

Packages must be practically free of all foreign and extraneous matter in accordance with the table of tolerances in section “IV. Provisions concerning tolerances”.

VI. Provisions concerning marking

Each package⁵ must bear the following particulars in letters grouped on the same side, legibly and indelibly marked and visible from the outside:

A. Identification

Packer and/or dispatcher:

Name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognized by the national authority⁶ if a country applying such a system is listed in the UNECE Code Mark Registry.

⁴ The term “packages” is defined in Annex III of the Standard Layout for UNECE Standards on Dry and Dried Produce.

⁵ These marking provisions do not apply to sales packages presented in packages.

⁶ The national legislation of a number of countries requires the explicit declaration of the name and address. However, in cases where a code mark is used, the reference “packer and/or dispatcher” (or

B. Nature of produce

- “Whole dried rosehip”
- Name of variety or commercial type (optional)
- High moisture dried rosehip or equivalent denomination and moisture content, where appropriate.

C. Origin of produce

- Country of origin⁷ and, optionally, district where grown or national, regional or local place name.

D. Commercial specifications

- Class
- Size (if sized); expressed in accordance with section III
- Crop year
- “Best before” followed by the date (mandatory for high moisture produce).

E. Official control mark (optional)

equivalent abbreviations) must be indicated in close connection with the code mark, and the code mark should be preceded with the ISO 3166 alpha country code of the recognizing country, if not the country of origin.

⁷ The full or a commonly used name should be indicated.